

FINING

BLACK PF

Decolorizing carbon in damp form.

	<p>COMPOSITION Activated vegetable carbon.</p>
	<p>GENERAL CHARACTERISTICS Black PF is a decolorizing carbon with a controlled moisture content that reduces the spread of carbon dust in the atmosphere as well as facilitates its use in the cellar.</p> <p>Its high decolorizing effectiveness is due to its affinity with the "red" component, anthocyanins. It is active at low doses and does not require long contact times.</p> <p>Black PF can also be effectively used to reduce the content of toxins of fungal origin (ochratoxin A) and riboflavin, the molecule responsible for the defect known as "light struck".</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Decolorizing must and wine. ▪ Treatment of oxidized wines. ▪ Removal of mold-originated toxins (ochratoxin A). ▪ Removal of riboflavin (prevention of light struck). ▪ Decolorizing vermouth and vinegar.
	<p>DOSAGE Up to 125 g/hL (maximum legal dose in the EU).</p> <p>Preliminary laboratory trials are recommended to determine the correct dosage. <i>Attention:</i> In the EU, according to Reg. (EU) 2019/934, carbon can only be used in must, fermenting wine and white wine. Outside EU, please refer to the regulation in force in your country. Maximum dosage in the USA: 300 g/hL</p>
	<p>INSTRUCTIONS FOR USE Sprinkle the product into a little water or wine. Add uniformly to wine during pump-over, preferably using a metering pump or Venturi tube. Contact time: 15-20 minutes. Black PF has a slow flocculation. To accelerate sedimentation, after treatment with carbon, add a fining protein such as gelatin (Pulviclar S, Goldenclar Instant) or isinglass (Finecoll).</p>
	<p>PACKAGING AND STORAGE CONDITIONS 15 kg</p> <p>Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above. Warning: this product absorbs moisture and odors.</p>
	<p>COMPLIANCE The product is in compliance with: Codex Œnologique International</p> <p>Product approved for winemaking, in accordance with: Reg. (EU) 2019/934</p> <p>Product approved for winemaking by the TTB. The amount used to treat the wine, including juice, shall not exceed 25 lbs/1000 gallons (300 g/hL).</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.